

Managing Food Allergies at School

School Administrators

[Announcer] This program is presented by the Centers for Disease Control and Prevention.

Food allergies are a growing concern for education leaders. School administrators provide leadership to ensure that comprehensive school plans are in place for protecting students with food allergies and for responding to food allergy emergencies.

In a typical school of 600 students, at least 24, or four percent, are likely to be affected by food allergies. For reasons that are not completely understood, the number of children with food allergies is *increasing*.

Managing food allergies in schools is best accomplished through a partnership among school administrators, teachers, school staff, families, and school nurses and other health care providers. Key actions that school administrators can take to support students with food allergies include:

- Leading the school's planning for managing food allergies.
- Supporting professional development on food allergies for all school staff.
- Overseeing the daily management of food allergies for students.
- Preparing the school to be ready to respond to food allergy emergencies.
- Taking the lead on creating and maintaining a healthy and safe school environment.
- And knowing the school's legal responsibilities.

All members of the school community can work together to help students with food allergies be safe and supported at school.

To learn more and to access CDC's food allergy guidelines and tool kit, go to cdc.gov/HealthyYouth/FoodAllergies.

[Announcer] For the most accurate health information, visit www.cdc.gov or call 1-800-CDC-INFO.